

Food Premises Inspection Summary Report

Name of Premise: Nippon Sushi Address: 104-1155 Shediac Road Moncton NB E1A 5L1 Water Supply: Municipal	Licence #: 01-02149 Type: Class/Classe 4 Category: Compliance Date of Inspection: June 27, 2022
---	--

MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable

OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for Correction
2.1	MA	All potentially hazardous foods shall be stored at or below 40°C or at or at or above 60°C Observations: acidified rice for sushi left at room temperature must be time stamped with the time it was made. The rice must be thrown out after 4 hours or it can be kept at room temperature for 8 hours if the pH of the rice is recorded.	July 11, 2022
2.4	MA	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor) Observations: raw meat was sotred above ready to eat foods during the inspection, raw meat must be kept at the bottom of the refrigerators.	July 11, 2022
2.6	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor) Observations: scoops were observed in bins during the inspection, scoops must be kept out of the bins to prevent contamination	July 11, 2022
2.6	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor) Observations: open bags of dry goods was observed during the inspection, open bags must be transferred to an impervious container once open	July 11, 2022
3.3	MI	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review Observations: hot holding temperature were not being recorded at the time of inspection, hot holding temperatures must be recorded every 4 hours (soups, sauce and rice in the back)	July 11, 2022
7.2	MI	Food contact surfaces shall be handled in a sanitary manner after being sanitized, and then air-dried Observations: automatic rice dispenser must be cleaned and sanitized every 4 hours, during the inspection the machine was only cleaned at the end of the day	Immediately
9.2	MA	Hand washing stations shall be easily accessible and kept clear at all times Observations: handwashing sink in the kitchen was not accessible during the inspection Corrective Actions: CDI	Corrected

CLOSING COMMENTS

Rating colour: Dark Yellow